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# HOMEMAKERS CHAT

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U. S. DEPARTMENT  
OF AGRICULTURE  
OFFICE OF INFORMATION

(Release on receipt)

Subject: "Inspection of Meat Food Products" Information from Office of Marketing Services, War Food Administration

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Cold shouldering cold cuts of meat and meat products in general, just isn't done these days, you know, for you're likely to meet them rather often during these next few months. Certain fastidious women have been heard to ask where cold cuts come from. Federal meat inspectors know the answers.

These men who are carefully trained for this business are concerned first with sanitary surroundings for meat products. The rooms in which cold cuts, wieners, sausages and other meat products are made must be kept scrupulously clean. The workers, too, must be clean as a pin. Equipment is purposely built so it can be washed easily and frequently. In addition to examining the meat with an eagle eye the inspectors give a thorough once-over to all other ingredients that go into the meat products, as well as those used to cure and smoke the meat. Salt and salt peter, sugar, honey, spices and other condiments must meet certain high standards before the Federal inspector will give the go sign for their use.

When the cured meat is removed from the curing vats it is washed individually, strung and hung on smoketrees. Even the cord used in stringing cured meats must be such that it will not contaminate the meat.

Compared with the job of curing and smoking meat, the business of making cold cuts and sausage meats is considerably more complicated. Chopping meat, blending and mixing all the ingredients is an efficient, mechanized process.

When you buy canned meat you can rest assured that the can as well as the meat product did not leave the packers until the inspector okayed it. Even that is not the end. At certain intervals samples of all their meat products go to a laboratory where other inspectors make a careful analysis of the meat or meat products.

Consequently, when you buy Federally inspected meat you can give those cold cuts, wieners and sausages a warm welcome to your dinner table, knowing that they are clean and wholesome.

(3-20-45)

